

IN THE CLAIMS:

The following is a complete listing of claims and replaces all prior versions and listings of claims in the present application:

1-7. (Canceled)

8. (Currently Amended) A process for making a ~~shelf-stable~~ confectionery product having a chocolate core and a sugar-based shell coating, the process comprising the steps (a) to (f), in the specified order:

- a) preparing a ~~pasty or liquid~~ chocolate mix in paste or liquid form from solid chocolate making ingredients and at least one fat;
- b) cooling said chocolate mix to about 29°C to 31°C to form a cooled chocolate mix;
- c) transferring said cooled chocolate mix into a mixing chamber;
- d) in said mixing chamber, incorporating gas into said chocolate mix ~~and stirring the chocolate mix~~ to form a low density chocolate with micro ~~[[eras]]~~ gas bubbles having an average ~~size no greater~~ diameter of less than 25 microns ~~a predetermined value~~ dispersed substantially homogeneously;
- e) extruding or otherwise depositing the low density chocolate onto one or more ~~chilled~~ moulding rolls chilled to a temperature in a range of -18°C to -15°C and solidifying said low density chocolate into a desired shape; and
- f) coating said moulded, low density chocolate with a sugar-based shell coating to form ~~a said shelf-stable~~ confectionery product.

9. (Currently Amended) A process according to claim 8, wherein said gas is incorporated into said chocolate mix by ~~[[rapid]]~~ mixing of said chocolate mix together with said gas.

10. (Currently Amended) A process according to claim ~~[[8]]~~ 9, wherein said ~~[[rapid]]~~ mixing is carried out by using a high shear rotor-stator mixing head agitating the ~~liquid~~ chocolate mix, wherein the rotor moves at above about 49 revolutions per minute.

11-12. (Canceled)

13. (Currently Amended) A process according to claim ~~[[12]]~~ 8, wherein the average diameter is about 17 microns.

14. (Canceled)

15. (Currently Amended) A process according to claim 8, wherein step (e) includes forming said low density chocolate into a slab of ~~approximate~~ constant thickness.

16. (Currently Amended) A panned confectionery product comprising a chocolate core and a sugar-based shell coating, wherein the product is produced by the method of claim 8.

17-20. (Canceled)